

CITY HAM

Presented by Will Curley, Brasserie Saison
brasseriesaison.net



OCTOBER IS VIRGINIA WINE MONTH

#vawinemonth

CITY HAM

INGREDIENTS

- 1 tbsp pink salt
- 2 cups kosher salt
- 2 cups sugar
- 6 bay leaves
- 4 tbsp mustard seed
- 4 tbsp fennel seed
- 2 tbsp chili flakes
- 20 garlic cloves
- 2 gallons of cold water
- Ham / Up to 10 pounds
- 2 tbsp each of ground coriander, ground black peppercorn, ground Szechuan peppercorn and ground Allspice

VIRGINIA WINE PAIRING

Cabernet Franc

DIRECTIONS

Combine water, salts and sugar in a 22qt Cambro and whisk until the salt and sugar is completely dissolved. Add the rest of the ingredients to the brine. Add ham. The ham should soak in the brine for 3 days.

To cook ham, take out the brine, rinse and pat dry. Place the ham on a half-sheet tray fitted with a wire rack and sprinkle with ground coriander, ground black peppercorn, ground Szechuan peppercorn and ground Allspice.

Preheat oven to 375°, bake for 15 minutes. Reduce heat to 300 and bake until the internal temperature reads 155°.

Will Curley is the Director of Wine and Hospitality for Ten Course Hospitality and spends much of his time managing Brasserie Saison. He joins Ten Course Hospitality from Chicago, where he most recently worked at the James Beard Award-winning The Purple Pig.



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